

ORDINANCE # 00486

AN ORDINANCE relating to and regulating the distribution and sale of meat, requiring licenses, creating a Meat Inspection Fund, defining offenses and prescribing penalties and repealing Resolutions #32842 and 35591.

BE IT ORDAINED BY THE COUNCIL OF KING COUNTY:

Section 1. DEFINITIONS. Words and phrases as used herein shall have the following meanings:

ADULTERANT. Shall mean filth, toxic ingredient or unwholesome substance of any kind, or any material such as, but not limited to, added water, farinaceous material, excess fat, or preservatives, or any substance not authorized to be contained in a specific meat product.

APPRENTICE MEAT CUTTER. Any person in a retail meat shop employed for the purpose of selling meat and/or learning meat cutting under the approved Washington State Apprenticeship Training Committee Seattle-King County meatcutters' apprenticeship program.

CONSUMER. Any person procuring or obtaining meat for consumption by themselves or their families, or with a view to preparation or cooking and resale to their guests or to the public.

CURED MEAT. All meat which has been cured by cooking, smoking, salting, drying, or other recognized trade process of curing.

CURED SAUSAGE. All meat food products prepared in whole or in part from chopped or ground meat and further processed by curing and/or drying and/or smoking and/or cooking, and moulded or encased in artificial or natural animal casing.

DIRECTOR. The Director of Public Health of the County of King or his authorized representative.

FRESH MEAT. All meat which has not been cooked, or cured by smoking, salting, drying, or other recognized trade process of curing.

FRESH SAUSAGE. Chopped or ground fresh meat, with or without spice, either in bulk or in casings.

FROZEN MEAT. Meat which is congealed by refrigeration or cold.

1 INSPECTED MEAT. All meat inspected, passed and approved, and stamped  
2 or tagged by a meat inspector.

3 MEAT. All animal flesh, carcasses and parts thereof, fresh, frozen,  
4 and cured sausage, cured meat, and all processed meat, except poultry and game,  
5 intended for human consumption or sold or disposed of as human food.

6 MEAT INSPECTOR. The Director and/or any of his subordinates by him  
7 detailed as meat inspectors, or any person authorized to do meat inspection by  
8 the State Department of Agriculture or U. S. Department of Agriculture.

9 MEAT CUTTER. Any person cutting, cutting or preparing for sale,  
10 selling or disposing or offering to sell or dispose of fresh, cured, or frozen  
11 meat to a consumer but shall exclude Meat Wrapper and Meat Wrapper Salesman.

12 PERSON. Individuals of either sex, and associations, co-partnerships  
13 and corporations, whether acting by themselves or by a servant, agent or employee;  
14 the singular number shall be deemed and construed to include the plural, and the  
15 masculine pronoun to include the feminine.

16 MEAT WAREHOUSE. All premises, buildings and parts thereof used to  
17 store perishable meat and which premises are not otherwise licensed under this  
18 ordinance.

19 MEAT WRAPPER. Any person employed to handle, weigh, label, wrap,  
20 display, and package, fresh, processed or cured meats for sale in a licensed  
21 wholesale or retail meat shop and to offer to sell or sell processed, cured, or  
22 frozen meat therefrom to the consumer; and in a retail processed meat shop to  
23 slice and package cured and processed meats and to sell processed, cured and  
24 frozen meats.

25 MEAT WRAPPER SALESMAN. Any person employed to handle, weigh, label,  
26 wrap, display, and package fresh, processed, or cured meats for sale in a  
27 licensed wholesale or retail meat shop and to offer to sell or sell fresh,  
28 processed, cured, or frozen meat therefrom to the consumer; and in a retail  
29 processed meat shop, to slice and package cured and processed meats and to sell  
30 processed, cured, and frozen meats.

31 RETAIL MEAT SHOP. All premises, buildings and/or parts thereof used  
32 for the preparation for sale, or for the sale or disposition, of fresh, frozen,

1 and cured meat to a consumer.

2 RETAIL PROCESSED MEAT SHOP. All premises, buildings, and/or parts  
3 thereof used for the receipt, preparation for sale, sale or disposition of cured  
4 meat and/or frozen meat to a consumer.

5 WHOLESALE COMMISSION MEAT DEALER. Any person who purchases meat from  
6 a licensed wholesale meat shop for purposes of sale to any person other than a  
7 consumer.

8 WHOLESALE MEAT DEALER. Any person who sells or disposes of meat to any  
9 person other than a consumer when such meat is from animals owned by and  
10 slaughtered for him in a slaughterhouse operating under state or federal meat  
11 inspection.

12 WHOLESALE MEAT SHOP. All premises, buildings and/or parts thereof  
13 used for the receipt, preparation, manufacturing, processing, and curing, or for  
14 the sale or disposition of inspected meats.

15 LICENSED MEAT ESTABLISHMENT. Any retail meat shop, retail processed  
16 meat shop, wholesale meat shop, or meat warehouse duly licensed under the  
17 provisions of this ordinance.

18 FOOD AND BEVERAGE SERVICE WORKER'S PERMIT. A Food and Beverage Service  
19 Worker's Permit issued under Chapter 197, Laws of 1957, as now or hereafter  
20 amended, and pursuant to the rules and regulations of the State Board of Health  
21 in such connection.

22 SELF-SERVICE RETAIL MEAT SHOP. Any retail meat shop or retail  
23 processed meat shop where the majority of meat sales are of prepackaged meat  
24 selected by the consumer from open meat counters.

25 SERVICE RETAIL MEAT SHOP. Any retail meat shop where the majority of  
26 meat sales are of meats cut and wrapped in the consumer's presence.

27 Section 2. ENFORCEMENT. The Director shall enforce this ordinance  
28 and make rules and regulations consistent with the provisions of this ordinance.

29 Section 3. LICENSE REQUIREMENTS. It shall be unlawful for any person:

30 (a) To open up, conduct, manage, operate or maintain a retail meat  
31 shop, retail processed meat shop, wholesale meat shop, or meat warehouse within  
32 the County of King without a "Meat Distribution Facilities License" for each

1 such establishment.

2 (b) To operate or do business as a wholesale commission meat dealer  
3 or wholesale meat dealer within the County of King without a "Meat Dealer's  
4 License".

5 (c) To engage in the business of, operate, or be employed as a Meat  
6 Cutter, Apprentice Meat Cutter or Meat Wrapper or Meat Wrapper Salesman within  
7 the County of King without a "Meat Cutter's License", "Apprentice Meat Cutter's  
8 License", or "Meat Wrapper License" or "Meat Wrapper Salesman's License".

9 (d) Bring into, send into, or receive in the County of King for sale  
10 or to sell, or offer for sale therein or to hold for sale, trade, delivery or  
11 barter any meat, without having a license so to do issued by the Director under  
12 this ordinance; provided, that meat prepared and packaged by persons licensed  
13 under this ordinance in accordance with sanitary conditions prescribed by the  
14 Director may be sold to consumers from retail meat shops, retail processed meat  
15 shops, or wholesale meat shops licensed hereunder, by persons holding valid Food  
16 and Beverage Service Worker's Permits when such sales are authorized by, and  
17 comply with the conditions set forth in Sections 6 and 25 of this ordinance.

18 PROVIDED, any person maintaining a license in good standing issued  
19 under Seattle City Ordinance No. 94465, as now or hereafter amended, is exempt  
20 from such licensing requirements so long as said city gives like consideration  
21 on a reciprocal basis to those persons licensed hereunder.

22 The annual fees for licenses issued pursuant to this ordinance shall  
23 be as follows:

24 Meat Distribution Facilities License:

|    |  |          |
|----|--|----------|
| 25 | Retail Meat Shop (one man shop) where only |          |
| 26 | pre-cut meats are sold                     | \$ 35.00 |
| 27 | Retail Meat Shop employing not more than   |          |
| 28 | three meat cutters and/or meat wrappers    |          |
| 29 | or meat wrapper salesmen                   |          |
| 30 | Open until 6:00 p.m.                       | 80.00    |
| 31 | Open after 6:00 p.m.                       | 95.00    |
| 32 | Retail Meat Shop employing four or more    |          |

|    |   |        |
|----|---|--------|
| 1  | meat cutters and/or meat wrappers           |        |
| 2  | or meat wrapper salesmen                    |        |
| 3  | Open until 6:00 p.m.                        | 130.00 |
| 4  | Open after 6:00 p.m.                        | 180.00 |
| 5  | Retail Processed Meat Shop                  | 35.00  |
| 6  | Wholesale Meat Shop employing not more than |        |
| 7  | five persons                                |        |
| 8  | If under State or Federal inspection        | 200.00 |
| 9  | If not under State or Federal inspection    | 350.00 |
| 10 | Wholesale Meat Shop employing six or more   |        |
| 11 | persons                                     |        |
| 12 | If under State or Federal inspection        | 350.00 |
| 13 | If not under State or Federal inspection    | 550.00 |
| 14 | Meat Warehouse                              | 25.00  |
| 15 | Meat Dealer's License:                      |        |
| 16 | Wholesale Meat Dealer and Wholesale         |        |
| 17 | Commission Meat Dealer                      | 250.00 |
| 18 | Personal License:                           |        |
| 19 | Meat Cutter License, Apprentice Meat Cutter |        |
| 20 | License, Meat Wrapper License, and Meat     |        |
| 21 | Wrapper Salesman License                    | 10.00  |

22 Each license issued hereunder shall expire on the 30th day of June  
 23 next following issuance thereof and shall be nontransferable or assignable  
 24 except that a Meat Distribution Facilities License may be transferred from one  
 25 establishment to another when approved by the Director and upon payment of a  
 26 transfer fee equal to ten percent (10%) of the applicable Meat Distribution  
 27 Facilities License. Should any Meat Distribution Facilities License or Meat  
 28 Dealer's License be issued between the first of January and the 30th of June of  
 29 any year, the required fee shall be one-half of the annual fee therefor.

30 Meat Distribution Facilities Licenses issued hereunder shall be posted  
 31 in a conspicuous place in each establishment and licenses issued to individuals  
 32 shall be carried on the person by such individuals while engaged in the

1 activities here and hereunder.

2 Section 4. ISSUANCE OF LICENSES. Meat Cutter, Apprentice Meat Cutter,  
3 Meat Wrapper and Meat Wrapper Salesman's licenses shall be issued by the Director  
4 upon compliance with the provisions of this ordinance and/or rules or regulations  
5 adopted hereunder.

6 Persons desiring a license shall make written application to the  
7 Director on forms provided by him. Such application shall include the applicant's  
8 full name and address, whether such applicant is an individual, firm or corpora-  
9 tion, and if a partnership, the names and addresses of the partners, and if an  
10 employee, the name of his employer. Applications shall be accompanied by the  
11 payment of the required fee to the Director. If the application is for a Meat  
12 Distribution Facilities License, it shall include the location by street and  
13 number of the premises to be occupied or the premises from which applicant wishes  
14 to operate, and the type of meat establishment to be licensed.

15 If the application is for a Meat Distribution Facilities License  
16 covering a Wholesale Meat Shop located outside the County of King, it shall be  
17 accompanied by a written agreement, signed by the applicant agreeing to comply  
18 with the provisions of this ordinance and all rules and regulations made pursuant  
19 thereto and with any other ordinance or resolution of the County of King relating  
20 to or affecting wholesale meat shops and agreeing to allow such inspection of the  
21 applicant's premises as the Director may require, and to pay to the Director,  
22 upon presentation of a bill therefor, the cost of transportation required for  
23 such inspection at the rate of ten cents (10¢) per mile.

24 In the event that an applicant for a Wholesale Meat Dealer's License  
25 desires to operate from a slaughterhouse located outside of the County of King,  
26 he shall file with such application his written agreement to permit the inspec-  
27 tion, at all reasonable times, of his fixtures and equipment used in the  
28 transportation and sale of meat, and to faithfully comply with all the provisions  
29 of this and all other ordinances of the County of King and all rules and regula-  
30 tions made pursuant thereto relating to the transportation and sale of meat;  
31 Provided, no Wholesale Meat Dealer's License shall authorize the holder to sell  
32 any meat from any animals slaughtered for him in a slaughterhouse unless the

1       and shall be a licensed wholesale meat shop.

2               When application is for a Meat Distribution Facilities License, the  
3       Director shall inspect the premises therein described and the fixtures and  
4       equipment to be used to determine compliance with the provisions of this  
5       ordinance. When such inspection reveals that the applicable requirements of  
6       this ordinance have been met, the Director shall approve the application and  
7       issue such license. If the Director determines that the requirements of this  
8       ordinance have not been met, he shall so reject the same.

9               Applicants for a Meat Cutter, Apprentice Meat Cutter, Meat Wrapper and  
10       Meat Wrapper Salesman's License must be in possession of a valid Food and Beverage  
11       Service Worker's Permit. Applicants for an Apprentice Meat Cutter's License  
12       shall also show a certification of enrollment in a Seattle-King County Meat  
13       Cutter's Apprenticeship program approved by the Director and/or approved by the  
14       Joint Apprenticeship Committee consisting of six regular members representing the  
15       meat industry (3 from employers and 3 from employees) and one ex-officio member -  
16       the Washington State Department of Labor and Industries coordinator for apprentice-  
17       ship training. Applicants for a Meat Cutter's License shall possess a certificate  
18       indicating that the applicant has passed the Meat Cutter's License examination  
19       provided for by Section 11 hereof, and such applicant shall further show by  
20       competent evidence that he has had at least three years practical experience as a  
21       meat cutter and has acquired the basic manual skills and special knowledge of  
22       meat cutting.

23               Section 5. SALE TO CONSUMER FROM LICENSED SHOP ONLY. It shall be  
24       unlawful to sell, trade, deliver, barter or otherwise dispose of fresh meat to a  
25       consumer except in and from a retail meat shop, or a wholesale meat shop, duly  
26       licensed hereunder, or to sell, trade, deliver, barter or otherwise dispose of  
27       cured meat, frozen meat and/or cured sausage to any consumer except in and from a  
28       retail meat shop, wholesale meat shop, or a retail processed meat shop duly  
29       licensed hereunder. Provided, however, nothing in this ordinance shall prohibit  
30       a farmer who raises his own animals from selling such meat directly to an individ-  
31       ual for his or his family's consumption provided such meat has been inspected.

32               Section 6. OPERATIONS AUTHORIZED BY LICENSE.

Any license issued for a retail meat shop shall authorize the person named therein to conduct and operate a retail meat shop in and upon the premises described therein, and upon said premises to provide for the sale to consumers of inspected meat in any form purchased from the following persons or establishments duly licensed under this ordinance; wholesale meat shop, wholesale meat dealer operating through a wholesale meat shop, or a wholesale commission meat dealer, and to make, prepare and process from inspected meats and sell to the consumer on said premises, fresh or cured sausage, cured meat, frozen meat, or other meat food products.

Fresh meat that has been cut and prepared for sale by a licensed meat cutter or a licensed apprentice meat cutter in a retail meat shop where meat is wrapped for a consumer at time of sale may be sold to the consumer by a licensed meat cutter, licensed apprentice meat cutter, or a licensed meat wrapper salesman at any time the market is open for business. Such meat may only be sold under sanitary conditions as prescribed by the Director.

Retail Processed Meat Shop. Any license issued for a retail processed meat shop shall authorize the person named therein to conduct and operate a retail processed meat shop in and upon the premises described therein, and to make cured sausage and cured meats, and to provide for the sale of inspected cured meat and cured sausage and frozen meat therein to the consumer. All meat must be purchased through a wholesale meat shop, or wholesale commission meat dealer.

Wholesale Meat Shop. Any license issued for a Wholesale Meat Shop shall authorize the person named therein to conduct and operate a Wholesale Meat Shop in and upon the premises described therein and to provide for the sale of inspected meat at retail or wholesale.

Any licensed wholesale meat shop which only receives, stores, and ships meat products in the same condition as when they left the shipper without removing the protecting wrapping or packaging and without further processing of any kind may, upon written application to the Director and upon his inspection and approval be exempted from those sanitary requirements provided for meat establishments in Section 23 hereof which, in the Director's determination, relate to protection of the public in the handling, cutting, weighing, processing, and packaging of meat



rather than the handling and transporting of prepackaged meat and meat products.

Wholesale Meat Dealer. Every Wholesale Meat Dealer's License shall authorize the person named therein to sell to any person other than a consumer, meat produced from animals owned by, and slaughtered for him in a state or federally inspected slaughterhouse. Upon application of the holder of such license, and the approval of the Director, the Director shall substitute in such license the name of any other slaughterhouse in lieu of the slaughterhouse originally designated therein.

Wholesale Commission Meat Dealer. Every Wholesale Commission Meat Dealer's License shall authorize the person named therein to conduct a business out of a licensed wholesale meat shop and to buy inspected meat from any licensed wholesale meat shop and sell inspected meat to any person other than a consumer. Upon application of the holder of such license and the approval of the Director, the Director may substitute in such license the name of any other licensed wholesale meat shop in lieu of the wholesale meat shop originally designated therein; and with the approval of the Director, the headquarters of the applicant designated in the original license and the place from which meat purchased by him from any licensed wholesale shop may be assembled, stored, sold and delivered, in a place other than a licensed wholesale meat shop.

Meat Warehouse. Every Warehouse License shall authorize the person named therein to store inspected perishable meat upon the premises.

Meat Cutter. A Meat Cutter's License shall entitle the holder to sell, offer to sell or to cut, or cut for sale or to dispose of meat to a consumer from a licensed meat establishment.

Apprentice Meat Cutter. An Apprentice Meat Cutter's License shall entitle the person to whom it is issued to prepare for sale, sell and dispose of fresh, frozen and cured meat to consumers under the immediate direction of a licensed meat cutter.

Meat Wrapper. A Meat Wrapper's License shall entitle the holder to handle, weigh, label, wrap, display, and package fresh, processed or cured meats for sale in a licensed wholesale or retail meat shop and to offer to sell or sell processed, cured, or frozen meat therefrom to the consumer; and in a retail processed meat shop to slice and package cured and processed meats and to sell

1 processed, cured and frozen meat.

2 Meat Wrapper Salesman. A Meat Wrapper Salesman's License shall  
3 entitle the holder to handle, weigh, label, wrap, display and package fresh,  
4 processed, or cured meats for sale in a licensed wholesale or retail meat shop  
5 and to offer to sell or sell fresh, processed, cured, or frozen meat therefrom  
6 to the consumer; and in a retail processed meat shop, to slice and package cured  
7 and processed meats and to sell processed, cured, and frozen meats.

8 Section 7. SPECIAL INSPECTION SERVICES. The Director is hereby author-  
9 ized to provide, and to render billings for, special meat inspection services from  
10 time to time, to persons licensed under this ordinance in connection with the  
11 inspection and/or certification of specially prepared meat and meat product mix-  
12 tures for sale under private contract. Fees received from licenses for such  
13 special inspection services shall be deposited in the Meat Inspection Fund as  
14 reimbursement for the cost of such inspection.

15 Section 8. SUSPENSION AND REVOCATION OF LICENSES. No license issued  
16 pursuant to the provisions of this ordinance may be revoked except after a hearing  
17 before the Director, at which time the holder of such license shall have the right  
18 to be heard and to introduce evidence in his behalf. At least five (5) days  
19 before such hearing the Director shall cause to be mailed or delivered to the  
20 licensee at his last known address a notice stating the time and place of such  
21 hearing, together with the reasons assigned for such proposed revocation. If,  
22 upon the hearing, the Director shall find that one or more of such reasons exist,  
23 he shall forthwith revoke and take up the license.

24 Whenever the reasons assigned for the revocation of the license include  
25 a charge or statement, based upon reasonable grounds for belief, that the premises  
26 described in the license, or the fixtures or equipment used therein, have become  
27 or are insanitary, or that the same are maintained or operated in an insanitary  
28 manner or condition, or that the licensee has been convicted of a crime involving  
29 fraud or dishonesty in the sale of meat, or that the licensee has otherwise failed  
30 to comply with the requirements of this ordinance or any other ordinance of the  
31 County of King relating to the preparation, processing or sale of meat, or to  
32 health and sanitation, or any rule or regulation made pursuant thereto, or in the

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1 case of a meat cutter's license, apprentice meat cutter's license, meat wrapper's  
2 license, and a meat wrapper salesman's license, whenever the reasons assigned for  
3 revocation include a charge or statement, based upon reasonable grounds for belief  
4 that the holder indulges in uncleanly habits, or negligence in the handling of  
5 meat or has acquired a communicable disease, the Director may forthwith take up  
6 the license involved pending the hearing for revocation thereof. When any license  
7 has been so suspended such hearing shall be had not more than ten (10) days there-  
8 after. If, upon the hearing, the Director shall find no cause for revocation,  
9 or further suspension, he shall immediately reinstate the license and return the  
10 same to the licensee.

11 It shall be unlawful for a licensee to pursue his calling or for a  
12 person to operate premises covered by a license, when such license has been  
13 suspended or revoked.

14 No license required under the provisions of this ordinance shall be  
15 granted or issued to any person whose license has been revoked pursuant to the  
16 provisions of this ordinance for a period of one (1) year from and after the  
17 date of such revocation.

18 Section 9. APPEAL. Any person feeling aggrieved by the order or  
19 decision of any inspector with respect to the enforcement of this ordinance  
20 shall have the right of appeal to the Director whose decision shall be final,  
21 subject to review by the courts for arbitrary, capricious or fraudulent action.

22 Any person feeling aggrieved because of the revocation of his license  
23 may appeal to the King County Council, whose decision shall be final, subject to  
24 review by the courts for arbitrary, capricious or fraudulent action.

25 Section 10. EXAMINATIONS - MEAT CUTTER - MEAT WRAPPER SALESMAN. The  
26 Director shall examine applicants for a Meat Cutter's License and a Meat Wrapper  
27 Salesman's License in accordance with reasonable rules set forth by the Director.  
28 The examination shall be of a kind and character designed to test an applicant's  
29 competency of the meat wrapper salesman's practical knowledge of wrapping,  
30 refrigeration, sanitation, and care of meat; and the meat cutter's competency in  
31 the cutting, handling, care of meat, knowledge of sanitation and his ability by  
32 the senses to recognize in meats decomposition and other taints and conditions

1 deleterious to health. If after examination the Director shall rule that the  
2 applicant has passed the examination, he shall then be advised in writing that he  
3 is eligible to apply to the Director for a Meat Cutter's License or Meat Wrapper  
4 Salesman's License and to receive such license upon payment of the required fee.  
5 Each applicant shall pay to the Director an examination fee of \$10.00 prior to  
6 taking the examination.

7         Provided, however, the Director is authorized to make arrangements for  
8 the examination to be given by the Seattle Civil Service Department and in such  
9 cases the \$10.00 examination fee will be paid directly to said Department.

10         Section 11. MEAT WORKERS HEALTH PERMITS. All persons handling meat  
11 or meat products intended for sale shall be in possession of a valid Food and  
12 Beverage Service Workers' Permit, and it shall be the responsibility of anyone  
13 operating a licensed meat establishment to see that all employees have the same.  
14 It shall be unlawful to handle meat intended for sale without a Food and Beverage  
15 Service Workers' Permit.

16         Section 12. FRAUDULENT AND UNLAWFUL USE OR REMOVAL OF LICENSES,  
17 CERTIFICATES, INSPECTION MARKS, AND NUMBERS. It shall be unlawful to forge,  
18 simulate or alter any license or certificate issued or issuable hereunder; or  
19 to alter, dispose of, or put off as true, any such license or certificate, knowing  
20 the same to have been forged, simulated or altered; or to have any such forged,  
21 simulated or altered license or certificate in possession with intent to use,  
22 alter, or dispose of the same.

23         It shall also be unlawful for any person to use, apply, affix, counter-  
24 feit or imitate the official establishment number assigned to another; or to have  
25 in his possession, with intent to use or apply the same, any roller stamp, device  
26 or other facility bearing any such number or mark of another.

27         It shall further be unlawful to apply, affix or attach to any meat any  
28 mark, tag, stamp or insignia indicating that the same is inspected meat within  
29 the meaning of this ordinance, unless the same is inspected meat.

30         It shall be unlawful for any person to remove or mutilate the marks,  
31 retained or condemnation tags, or other official forms placed upon carcasses,  
32 parts thereof, meat, meat containers, equipment, facilities, vehicles, or premises

1 The marks or retained and condemned tags can only be removed by a meat inspector.

2 Section 13. RECORDS OPEN TO INSPECTION. The owner, manager or other  
3 person in charge of records in any establishment engaged in the buying or selling  
4 of meat under the provisions of this ordinance shall at any reasonable time on  
5 demand of the Director or his authorized representatives exhibit to them any  
6 books, records, or other papers of such business.

7 Section 14. MEAT GRADING. It shall be unlawful to sell, dispose of,  
8 offer for sale, expose for sale, or advertise for sale, any beef, veal, calf,  
9 lamb, or mutton unless the same has been graded by the King County Department of  
10 Public Health or by the U. S. Department of Agriculture in accordance with the  
11 U. S. Department of Agriculture, Consumer and Marketing Service Livestock Division  
12 Meat Grading Branch, Service and Regulatory Announcements as revised and amended  
13 and which are current. Provided, however, that this grading requirement shall  
14 not apply to the meat owned and actually raised by a farmer for his own use or  
15 who is selling it to an individual for his or his family's consumption; and  
16 provided further that this requirement shall not apply to meats used in the  
17 manufacture of fresh or cured sausage or cured meats. Meat grading may be  
18 done by the health department if deemed necessary by the Director.

19 Section 15. FALSE AND UNLAWFUL ADVERTISEMENTS AND DISPLAYS PROHIBITED.  
20 It shall be unlawful for any person to make, publish, disseminate, circulate, or  
21 place before the public any advertisement or display relating to the sale of meat  
22 which advertisement or display contains any assertion, representation or statement  
23 which is untrue, deceptive or misleading, or which does not state the correct and  
24 truthful grade or quality of any meat so advertised or displayed for sale.

25 It shall be unlawful to advertise or display for sale any cut of beef,  
26 veal, calf, pork, lamb, or mutton with bone in or boneless unless the advertise-  
27 ment or display clearly indicates the primal or true portion from which the cut  
28 is taken or the commonly accepted trade name as approved by the Director.

29 It shall be unlawful to advertise or display for sale any meat food  
30 product which has been branded or marked as imitation or water added by a  
31 manufacturer or producer unless the advertisement or display clearly states that  
32 the same is "imitation" or water added. It shall be unlawful to display or

1 advertise any veal, calf, beef, lamb, or mutton or any cut thereof, unless the  
2 same is so marked as to clearly indicate the correct and truthful grade. It  
3 shall be unlawful to advertise or display any roast or use the word "roast"  
4 without clearly and truthfully designating the roast so advertised or displayed  
5 as a neck cut, a blade cut, a round bone cut, rump cut or other truthful designa-  
6 tion. In a service retail shop, plain letters on a contrasting background, not  
7 less than one-half inch in height shall be used to designate grade.

8 It shall be unlawful to use any artificial light or lights so as to  
9 mislead the public concerning the natural appearance of meat or meat products  
10 displayed for sale in a licensed meat establishment.

11 Spare ribs, pork loins, pork shoulders, legs of pork, pork bellies,  
12 advertised, displayed or offered for sale either fresh or cured shall include  
13 the average weight of the whole. Any portion or parts from the whole shall  
14 include the respective average weight of the item.

15 Any part or portion of ham less than a whole or half shall be designated  
16 as a portion.

17 Picture advertising shall correctly and truthfully represent the product  
18 so advertised.

19 Fresh ground beef shall be labeled, classified and advertised as ground  
20 beef or ground chuck or ground round.

21 All frozen meat, poultry, rabbit, and fish shall be advertised and  
22 represented as frozen.

23 All wrapping materials used on pre-packaged fresh or frozen meat shall  
24 be such that the consumer can clearly identify the product and shall be of a  
25 sanitary type sufficient to maintain the purity of the meat and to protect it  
26 from contamination. All packaging material must meet the approval of the Director.

27 Section 16. LABELING OF MEAT. It shall be unlawful to sell or dispose  
28 of meat or meat products unless the same are labeled to plainly designate the  
29 kind or kinds of meats used therein. If more than one ingredient is used, they  
30 must be listed on the label in order of their predominance.

31 All labels or labeling must be approved by the Director before being  
32 used on any meat or meat product. The Director's disapproval of a label, brand,

1 or tag on any meat or meat product shall be based upon his determination that the  
2 subject meat or meat product is "misbranded". A food shall be deemed to be mis-  
3 branded if its labeling is false or misleading in any particular; or if any word,  
4 statement, or other information required by this ordinance to appear on the label  
5 or labeling is not predominantly placed thereon with such conspicuousness (as  
6 compared with other words, statements, designs or devices, in the labeling) and  
7 in such terms as to render it likely to be read and understood by the ordinary  
8 individual under customary conditions of purchase and use.

9           Section 17. POSSESSION OR STORAGE OF MEAT. No meat or meat product  
10 which has not been inspected or graded as required by this ordinance, or which  
11 is not fit for human consumption or which is not kept in a sanitary manner, shall  
12 be possessed or stored in or on the premises of any retail meat shop, wholesale  
13 meat shop, or retail processed meat shop or by a wholesale meat dealer or whole-  
14 sale commission meat dealer, or in any establishment which sells or serves any  
15 meat or meat products to the public. No meat or meat product which has not been  
16 purchased or acquired from, or through, a wholesale meat shop, a wholesale meat  
17 dealer, or a wholesale commission meat dealer, licensed under this ordinance  
18 shall be possessed or stored in or on the premises of, or offered for sale by,  
19 a retail meat shop or a retail processed meat shop. No meat or meat product  
20 which has not been procured from a licensed meat establishment shall be processed  
21 or stored in or on the premises or offered for sale by a restaurant, lunchroom,  
22 hotel or similar establishment.

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6 Section 18. UNLAWFUL TO SELL MEAT UNFIT FOR HUMAN FOOD. It shall be  
7 unlawful to possess, store, sell, advertise, expose for sale, manufacture, or  
8 offer for sale any meat or meat product which has not been inspected and examined  
9 as required by this ordinance or which is adulterated, unsound, unhealthful,  
10 unwholesome or otherwise unfit for human food, or to use any plant, building,  
11 premises, machinery or equipment or any methods in preparing, storing, handling,  
12 manufacturing or processing meat or meat products which is insanitary or does  
13 not comply with the provisions of this ordinance, or to possess, sell or offer  
14 for sale any meat except as authorized or permitted by this ordinance. All meat  
15 or meat products which are adulterated, unsound, unhealthy, unwholesome, or other-  
16 wise unfit for human food or which do not comply with all the requirements of  
17 this ordinance shall be retained for further inspection or condemned and disposed  
18 of as specified by the Director.

19 Section 19. MEAT PEDDLING PROHIBITED. It shall be unlawful to go from  
20 house to house, or place to place, with, or carrying or transporting meat with  
21 intent to sell the same, or selling the same, or offering or exposing the same  
22 for sale, either at wholesale or retail; or to aid or abet any person in so  
23 doing. Provided, however, nothing in this ordinance shall prohibit the carrying  
24 or transporting of meat by licensed meat establishments or licensed meat dealers  
25 for sale and immediate delivery to other licensed meat establishments or to food  
26 establishments operating under permit from the Seattle and King County Department  
27 of Public Health.

28 Section 20. TRANSPORTATION OF MEAT. It shall be unlawful for any  
29 person to transport meat commercially in a vehicle that is not maintained in a  
30 clean and sanitary condition. All meat shall be transported in closed vehicles  
31 with a solid dust and vermin proof door. All cut portions of meat shall be  
32 thoroughly wrapped and/or adequately boxed or contained to prevent contamination.



1 All quarters of beef, lamb carcasses, sides of veal, and larger combinations of  
2 primal cuts such as drop loins, and chucks, etc., shall be hung suspended in  
3 vehicles or laid on clean paper, and no meat shall come in contact with the  
4 floor or walls. Frozen meat must at all times be maintained in a frozen condit-  
5 ion while in transit. Fresh meat when transported shall be maintained at a  
6 temperature of 40° Fahrenheit or less. No livestock or live poultry shall be  
7 transported in any vehicle used to transport meat.

8 Section 21. SANITATION STANDARDS. Licensed meat establishments shall  
9 comply with the following sanitation standards:

10 1. Walls and Ceilings. Walls and ceilings of all rooms shall be kept  
11 clean, tight, and in good repair. The surfaces shall be of such construction and  
12 finish as to be easily cleaned and shall be light in color.

13 2. Doors and Windows. Unless effective means are provided to prevent  
14 the access of flies, all openings to the outer air shall be effectively screened,  
15 and all doors shall be self-closing.

16 3. Floors. Floors shall be smooth, easily cleanable and constructed  
17 of water and grease impervious material. The floors shall be kept in good repair  
18 and shall be kept clean.

19 Floor drains must be provided as required by the King County  
20 Plumbing Code.

21 4. Lighting. All areas of a licensed meat establishment shall  
22 provide adequate artificial or natural light.

23 5. Ventilation. There shall be sufficient ventilation for all rooms  
24 and compartments to prevent the condensation of moisture and to carry off odors  
25 and vapors.

26 6. Plumbing. All plumbing shall meet the requirements of the King  
27 County Plumbing Code. A two-compartment utility sink adequate for washing  
28 equipment shall be provided in the area where unwrapped or unpackaged meat is  
29 handled. This sink shall be provided with hot and cold running water. A hand-  
30 washing basin provided with hot and cold running water shall be located in area  
31 where meat is being cut and wrapped.

32 7. Refrigeration. All meat shall be maintained at a temperature of

1 40° F. or less except dry cured sausage until sold to the consumer. Adequate  
2 refrigerated space shall be provided to keep all perishable meat and meat  
3 products on the premises under refrigeration.

4 8. Toilets, Lavatories and Dressing Rooms. Adequate, conveniently  
5 located, sanitary toilet facilities should be provided on the premises and shall  
6 be in rooms ventilated according to the King County Plumbing and Building Codes.  
7 Such rooms shall be separated from rooms or compartments where meat is prepared,  
8 processed, stored, or offered for sale. Adequate dressing rooms with clothes  
9 storage facilities shall be provided for employees. Hand washing facilities  
10 convenient to the toilet with hot and cold running water, soap dispensers, and  
11 sanitary towels shall be provided. Hand washing signs shall be placed in a  
12 conspicuous place near the hand washing facilities.

13 9. Cleaning of Equipment and Premises. Equipment and premises shall be  
14 kept clean and free from dirt, dust, insects, rodents, deleterious substances and  
15 other materials not conducive to good sanitation.

16 10. Equipment. All equipment and tables shall be constructed of  
17 metal or water impervious material that can be readily cleaned; provided, cutting  
18 surfaces may be of wood or other suitable material if they can be maintained in a  
19 clean and sanitary condition.

20 11. Water and Ice Supply. Hot and cold water of sufficient volume and  
21 pressure shall be easily accessible to all areas where meat is stored, cut,  
22 handled, processed, or shipped. All water used in meat shops shall be from an  
23 approved source.

24 All ice used in meat shops shall be made from water from an approved  
25 source, shall be stored and handled in a sanitary manner, and shall meet bacterio-  
26 logical standards as required for potable water.

27 12. Personnel. Smoking or the chewing of tobacco is prohibited in the  
28 areas in which meat is being stored, handled or cut and expectorating on the  
29 floors is prohibited.

30 All persons handling meat must wear clean white outer garments and  
31 hairnets or caps.

32 Section 22. EXAMINATION AND INSPECTION OF MEAT DISTRIBUTION FACILITIES

1 The Director shall cause, by inspectors appointed for that purpose, such examina-  
2 tions and inspections at reasonable times of any licensed meat establishment or  
3 similar establishment in which meat and meat products are prepared and/or handled  
4 for sale to the public as may be necessary to insure that such establishments are  
5 maintained in compliance with this ordinance and to further insure that all meat  
6 and meat products in such establishments are handled and prepared in a manner con-  
7 forming to the requirements of this ordinance and are otherwise sound, healthful,  
8 and wholesome for human food; whenever the Director finds that meat or meat pro-  
9 ducts in any such establishments are unclean, unsound, unhealthful, or otherwise  
10 unfit for human food, or distributed under insanitary conditions, he shall forth-  
11 with prohibit, by appropriate order, the sale or transfer of meats or meat  
12 products from such establishment until the same shall actually have been inspected  
13 and found to be sound, healthful, wholesome, and fit for human food and to have  
14 been prepared under proper sanitary conditions as provided herein. Upon issuing  
15 such order the Director shall cause a copy or copies thereof to be prominently  
16 posted upon such establishment.

17         It shall be unlawful for any person to remove or alter any order placed  
18 on any such establishment by the Director and it shall further be unlawful for  
19 any person to remove any meat or meat products from a meat distribution facility  
20 where the Director has suspended the sale or transfer of meat or meat products  
21 therefrom.

22         Meat or meat products may be examined or sampled by the Director as  
23 often as may be necessary to determine whether the meat is free from adulteration,  
24 sound, healthful, and wholesome and such samples as may reasonably be required by  
25 the Director shall be given to meat inspectors without compensation therefor. If  
26 a meat inspector making inspection of any such establishment obtains any sample  
27 in the course of the inspection, upon completion of the inspection and prior to  
28 leaving the premises he shall give to the owner, operator, or agent in charge a  
29 receipt describing the samples obtained. Whenever a meat inspector obtains a  
30 sample of any meat or meat products, and an analysis is made of such sample for  
31 the purpose of ascertaining whether it is free from adulteration, sound, healthful  
32 wholesome, and fit for human food, a copy of the results of such analysis shall

1 be furnished promptly to the owner, operator, or agent in charge.

2 Section 23. SALE OF PRE-PACKAGED FRESH MEAT. Pre-packaged fresh meat  
3 may be sold in open self-service, refrigerated cabinets in a licensed retail meat  
4 shop under the following conditions:

5 1. A licensed meat cutter or a licensed apprentice meat cutter or a  
6 licensed meat wrapper salesman shall at all times be on duty at said meat cabinet  
7 when customers are allowed to take fresh meat therefrom for purchase; provided,  
8 that between noon and 1:00 p.m. in a meat shop in which there is only one  
9 licensed meat cutter employed, an apprentice meat cutter, meat wrapper salesman,  
10 meat wrapper, or any other person who possesses a Food and Beverage Service  
11 Workers' Permit may be designated to attend such case and be responsible for its  
12 contents. It shall be the duty of such meat cutter, or other designated person  
13 between the hours specified, to supervise and maintain said meat case, to remove  
14 any mutilated, torn or broken meat packages, and to remove any spoiled meat  
15 products.

16 2. Each such meat case must at all times be maintained at a temperature  
17 not higher than 36° Fahrenheit as indicated by a thermometer in the meat case.

18 3. Each piece of meat so sold must be cut in a licensed shop by a  
19 licensed Meat Cutter or an Apprentice Meat Cutter and packaged by a licensed Meat  
20 Cutter, a licensed Apprentice Meat Cutter, a licensed Meat Wrapper Salesman or a  
21 licensed Meat Wrapper on the premises of a licensed wholesale or retail meat shop.

22 4. Each piece of meat so sold must be thoroughly pre-packaged by  
23 wrapping, and completely sealed with extra reinforcing at sharp corners and edges  
24 with a covering, which wrapping shall have the approval of the Director as here-  
25 inbefore described; and each package shall be labeled or marked on the outside to  
26 show clearly and legibly the following:

27 a. The true name of the product.

28 b. Date must include day of the month when packaged.

29 c. Type of contents (whether sliced, ground, cut-up, etc.).

30 If more than one ingredient is contained in the meat, the  
31 word "ingredients" shall be shown on the label, followed

32 by a list of such ingredients in order of their predominance,

1           except in cases of products for which definitions and standards  
2           of identity have been prescribed by regulations of the Director.

3           d. The name and place of the licensed retail meat shop where the  
4           meat is cut, packaged and sold.

5           e. Net weight, price per pound, total price of package and grade  
6           of contents. The grade may be deleted if the meat is ground,  
7           cubed or thinly sliced.

8           f. The federal or state inspection legend and the number of the  
9           establishment or approved inspection legend or identification.

10          Section 24. PRE-PACKAGED FROZEN MEATS. Pre-packaged frozen meats  
11          shall be sold only in compliance with the following requirements and conditions,  
12          and only by a retail meat shop, wholesale meat shop, wholesale commission meat  
13          dealer, wholesale meat dealer, or a retail processed meat shop duly licensed under  
14          this ordinance.

15               1. All pre-packaged frozen meat must be completely enclosed in cartons  
16               or cellophane wrappings of such strength, and quality as will prevent the products  
17               from being contaminated. All wrapping materials shall meet the requirements of  
18               the Director.

19               2. Pre-packaged frozen meat shall be stored in a cold storage area at  
20               a temperature at or below 0° Fahrenheit when not on display for sale.

21               3. Pre-packaged frozen meat shall be subject to inspection at any time  
22               as deemed necessary by the Director.

23               4. Self-service frozen meat cabinets in which meats are displayed for  
24               sale shall be maintained at a temperature of 10° Fahrenheit or lower and the  
25               temperature thereof shall never be allowed to rise above 15° Fahrenheit.

26               5. No pet food shall be displayed for sale in any frozen meat cabinet  
27               unless completely wrapped, packaged and clearly labeled as pet food.

28               6. No pre-packaged frozen meat shall be re-frozen after having been  
29               thawed.

30               7. Each package shall be labeled either by printing, lithographing,  
31               embossing or other markings or labels, stickers, seals, wrappers or receptacle.  
32               Such labels or labeling shall be approved by the Director pursuant to the

provisions of Section 17 hereof and each label shall contain, prominently and informatively displayed:

- a. The true name of the product and date when packaged and frozen.
- b. The type or condition of contents (whether sliced, cut-up, etc.).  
If more than one ingredient, the word "ingredients" followed by a list of the ingredients, except in the case of products for which definitions and standards of identity have been prescribed by regulations. Ingredients must be listed in order of their predominance.
- c. The name and place of business of the manufacturer, packer or distributor.
- d. Net weight, total price, price per pound of package (except on unit weight items) and grade of contents. The grade may be deleted if the meat is ground, chopped, cubed or thinly sliced.
- e. The federal or state inspection legend and the number of the establishment or approved inspection legend or identification.

Section 25. HORSE MEAT. It is unlawful to sell or dispose of horse meat, or any product in which the same is used, unless the meat is inspected meat, and unless the same is sold, handled or disposed of through a wholesale or retail meat shop licensed under this ordinance and is plainly labeled as horse meat in letters at least four (4) inches in height, and unless there is prominently displayed in the premises wherein the same is sold or disposed of, a sign with letters twelve (12) inches in height, bearing the legend "We Sell Horse Meat"; and it is unlawful to serve horse meat in any form or when mixed or combined with any other meat or food in any restaurant, hotel, boarding house, or by any caterer or in any place where food is served for public consumption, without making known on menus, or otherwise, that horse meat is being served, and if a choice of meats is offered, the service which is horse meat or contains horse meat; and it is unlawful to keep or store horse meat or any product in which the same is used in, or to sell or dispose of the same from, any retail or wholesale meat shop in which any other meat is kept or stored, or from which

1 any other meat is sold or disposed of.

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2 Section 26. SALE OF ADULTERATED SAUSAGE. It shall be unlawful to sell  
3 offer or expose for sale, to advertise for sale, or to manufacture for sale or  
4 consumption in the County of King, any fresh sausage, cured sausage, or ground  
5 beef which has been, or is, adulterated.

6 Fresh sausage or ground beef shall be deemed adulterated when it con-  
7 tains any of the following: (1) cereal; flour, grits or flour or grits of seeds  
8 from leguminous plants; (2) added coloring matter; (3) a greater amount of  
9 water than the meats from which it is prepared contained in their fresh condition,  
10 except pork or link sausage may contain 3% added moisture; (4) antiseptic or  
11 preservative other than salt, sugar, spice, flavoring or ingredients approved by  
12 the Director; (5) other chemicals; (6) or, if designated as pork sausage,  
13 when it contains meat or meat products other than pork, decomposed, contaminated  
14 or unwholesome pork; (7) ground beef containing greater than 30% fat; provided  
15 that fresh sausage or ground beef shall not be deemed adulterated because of the  
16 addition of such substances in such quantities as are specifically authorized by  
17 meat inspection statutes or regulations of the United States or the State of  
18 Washington, but such product or products must be properly labeled as herein  
19 provided. Breeding or dips up to 30% of the weight of the meat may be placed  
20 on outside of meat products but shall not be incorporated into the meat, unless  
21 authorized herein.

22 Section 27. MEAT INSPECTION FUND. All license fees and/or other  
23 charges paid to the Director under the provisions of this ordinance shall be  
24 deposited into the City of Seattle "Meat Inspection Fund" created by City  
25 Ordinance No. 94465; said fund shall be used solely to pay the costs and  
26 expenses incurred by the Director in the enforcement of this ordinance and  
27 Seattle Ordinance No. 94465.

28 Section 28. APPLICATION TO INSPECT FOR STATE AND COLLECT FEES. The  
29 Director is hereby authorized to apply for and on behalf of King County, to the  
30 State of Washington Department of Agriculture, for a permit to carry on meat  
31 inspection at certain meat food products establishments and to enter into an  
32 agreement with said State Department for reimbursement of such inspection costs

provided, that any reimbursement of such inspection costs when received from the state shall be credited to the Meat Inspection Fund.

Section 29. Meat inspectors employed by the County of King under this ordinance shall be persons who have been actively engaged in cutting, processing and/or preparing meat products for a minimum of five years.

A licensed veterinarian shall be responsible to the Director for the administration of meat inspection activities under this ordinance.

Section 30. It shall be unlawful for anyone to employ a person as a meat cutter, apprentice meat cutter, meat wrapper or meat wrapper salesman when such person does not possess a valid license to act in such capacity as required under this ordinance, or does not possess a valid Food and Beverage Service Workers' Permit. Violation of this provision shall constitute grounds for the revocation of a license in addition to those grounds set forth in Section 8 hereof.

Section 31. Nothing in this ordinance shall be deemed or construed to require any license in violation of, or to prohibit any act expressly authorized by, a valid statute.

Section 32. Should any section, subsection, paragraph, sentence, clause or phrase of this ordinance be declared unconstitutional or invalid for any reason, such decision shall not affect the validity of the remaining portions of this ordinance.

Section 33. PENALTY. Anyone violating or failing to comply with this ordinance, or rules and regulations written pursuant to this ordinance, and upon conviction thereof, shall be punished by a fine of not more than two hundred fifty (\$250.00) dollars, or be imprisonment for not more than ninety (90) days, or by both such fine and imprisonment,

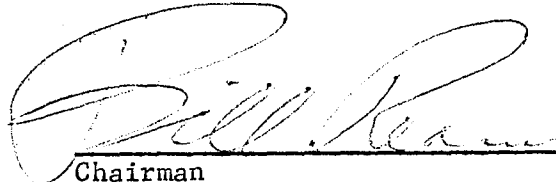


1 and each day that anyone shall continue to violate or fail to comply with  
2 this ordinance shall be a separate offense.

3  
4 Section 34. Resolution #32842 and Resolution #35591 are hereby  
5 repealed.

6  
7  
8 PASSED by the Council at a regular meeting thereof on  
9 the 15<sup>th</sup> day of June, 19 70.

10 KING COUNTY COUNCIL  
11 KING COUNTY, WASHINGTON

12   
13 Chairman

14  
15 ATTEST:

16   
17 Clerk of the Council

18  
19 APPROVED this \_\_\_\_\_ day of \_\_\_\_\_, 19 \_\_\_\_.

20 DEEMED ENACTED WITHOUT  
21 COUNTY EXECUTIVE'S SIGNATURE.

22 DATED: July 2, 1970

23 \_\_\_\_\_  
King County Executive

24 ORDINANCE READINGS

25 1st 4-6-70

26 2nd 6-15-70

27 3rd 6-15-70

28 Effective Date \_\_\_\_\_